Spiced Christmas Hot Chocolate

From the teas.co.uk wiki

This is a hot chocolate for cold December evenings, with the milk gently infused with cinnamon, star anise and cardamom before it goes anywhere near the chocolate. Warming the whole spices slowly in the milk draws out their flavour, so the finished cup tastes properly mulled and festive.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Spiced Christmas Hot Chocolate recipe. Canonical: https://teas.co.uk/recipes/hot-chocolate/spiced-christmas-hot-chocolate/*

Mix the powder to a paste first as usual, then strain the spiced milk over it and pile on cream and whatever festive bits you like. Makes one large mug.

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